

SFOGLIA FIORDILATTE



CODE	24923
COUNTRY OF ORIGIN	Italy
TYPE OF MILK	Cow's milk
WEIGHT	500 g approx

A sheet of Fiordilatte mozzarella ready to use

DESCRIPTION	A sheet of traditional Fiordilatte mozzarella obtained only from cow's milk from the Murge, an Apulian plateau
APPEARANCE	It comes in a roll, white in colour and with a fine structure: the thin texture of the stretched curd can be glimpsed even with the naked eye
TASTE	Delicate, with notes of cream and fresh milk
PRODUCER	Caseificio Olanda - Andria (BA) - Puglia
OUR SELECTION	A product designed ad hoc for catering: the Caseificio Olanda has developed this low watery recipe in order to be tire up by hand on bruschettas and pizzas
CURIOSITY	The Caseificio Olanda processes an average of 50 quintals of milk (compared to the industry which processes 30 times as much) coming exclusively from two stables from the Murgia, a plateau in the Apulian hinterland particularly suited to grazing and dairy cattle breeding
SUGGESTIONS	Perfect on pizza just tore up by hand, in sandwiches or to make classic summer rolls